

Bread Recipes

Important

Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order to allow you to compensate we have created each recipe with a liquid range.

We recommend you start with the smaller amount of liquid. Allow unit to mix for a few minutes before checking the dough consistency. If the dough is dense, irregularly shaped or the unit is making a knocking noise, add 1 tablespoon of water at a time until the dough is soft and pliable.

Do not exceed 4¼ cups dry ingredients.

Classic White

Basic or Rapid Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	(1.5 pound)	(2 pound)
Water	8-9 ounces	10-12 ounces
Salt	1½ teaspoons	1¾ teaspoons
Butter or margarine	2 tablespoons	2 tablespoons
Bread flour	3 cups	4 cups
Dry milk	2 tablespoons	2 tablespoons
Sugar	1 tablespoon	2 tablespoons
Active dry yeast	2 teaspoons	2¼ teaspoons

Measure all ingredients into bread pan. Select desired setting (Basic or Rapid). Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Deluxe White

Basic, Rapid or Sweet Setting
Not for Timer

All ingredients at room temperature
(70-80°F/21-27°C), except milk

11-12 ounces warm milk (110-115°F/43-46°C)
1½ teaspoons salt
2 tablespoons butter or margarine, softened
4 cups bread flour
1½ tablespoons sugar
2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select desired setting (Basic, Rapid or Sweet). Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Country White

Basic, Rapid or Sweet Setting
Not for Timer

All ingredients at room temperature
(70-80°F/21-27°C), except milk

7-9 ounces milk (110-115°F/43-46°C)
1½ teaspoons salt
1 large egg
1½ tablespoons butter or margarine, softened
4 cups bread flour
3 tablespoons sugar
2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select desired setting (Basic, Rapid or Sweet). Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Honey Grain

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	1.5 Pound	2 Pound
Water	8 to 10 ounces	10 to 12 ounces
Salt	1 teaspoon	1½ teaspoons
Butter or margarine	2 tablespoons	2½ tablespoons
Honey	1½ tablespoons	2 tablespoons
Bread flour	2¼ cups	2½ cups
Whole wheat flour	1 cup	1¼ cups
Quick cook oats	½ cup	⅔ cup
Active dry yeast	2 teaspoons	2¼ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Anadama Bread

Sweet Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

6 to 8 ounces water
1¼ teaspoons salt
2 tablespoons butter or margarine
1 egg, large
¼ cup molasses
¼ cup corn meal
2¾ cups bread flour
⅔ cups whole wheat flour
2¼ teaspoons yeast

Measure all ingredients into bread pan. Select Sweet setting. Select crust setting, if other than medium. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop to cancel. Remove bread.

100% Whole Wheat - Fat Free

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	1.5 Pound	2 Pound
Water	8 to 9 ounces	10 to 12 ounces
Salt	1½ teaspoons	1¾ teaspoons
Honey	1½ tablespoons	2 tablespoons
Molasses	1½ tablespoons	2 tablespoons
Whole wheat flour	3 cups	4 cups
Vital gluten	1 tablespoon	1½ tablespoons
Active dry yeast	2 teaspoons	2½ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Multi-Grain

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

8 to 10 ounces buttermilk
1¼ teaspoons salt
2½ tablespoons butter
3 tablespoons honey
⅓ cup carrots, shredded
⅓ cup wheat germ
⅓ cup oats, quick-cook
3 tablespoons wheat berries, cooked, optional*
1½ cups whole wheat flour
1½ cups bread flour
2 tablespoons sugar
¼ teaspoon baking soda
2¼ teaspoons yeast
½ cup raisins

Measure all ingredients into bread pan. Select Whole Wheat Setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

* To cook wheat berries, soak overnight in water, then drain and add to boiling water. Bring back to boil, cover, reduce heat and simmer 60 minutes or until tender. Drain and cool completely under running water. Drain well before adding to bread pan.

Apple Walnut

Basic Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 ounces unsweetened applesauce
- 3 to 5 ounces apple juice
- 1 teaspoon salt
- 3 tablespoons butter or margarine
- 1 large egg
- 4 cups bread flour
- ¼ cup packed brown sugar
- 1¼ teaspoons cinnamon
- ½ teaspoon baking soda
- 2 teaspoons active dry yeast
- ½ cup chopped walnuts

Measure all ingredients into bread pan. Select Basic Setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Panettone

Basic Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 7 to 9 ounces water
- 1 teaspoon salt
- ¼ cup butter or margarine
- 1 large egg
- 1½ teaspoons vanilla extract
- 1¼ teaspoons almond extract
- 3¾ cups bread flour
- ½ cup sugar
- 3 tablespoons dry milk
- 2 teaspoons active dry yeast
- ¾ cup raisins
- ½ cup candied orange peel

Measure all ingredients into bread pan. Select Basic Setting. Select crust setting if other than medium. Press Start/Stop. When unit signals during the kneading cycle, add the raisins and orange peel slowly. When the unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Gluten Free Bread Instructions

These Gluten Free recipes and guidelines were developed especially for Regal Ware, Inc. by Red Star® Yeast & Products.

Instructions for Making Gluten Free Breads

1. In a medium sized mixing bowl, combine all wet ingredients; whisk together and carefully pour into bread pan.
2. Measure dry ingredients into large bowl; mix well. Add to wet ingredients in bread pan.
3. Carefully set pan in bread-maker.
4. Select Whole Wheat Setting; press Start/Stop.
5. If possible, once or twice during the first kneading cycle, using a rubber spatula, scrape down the sides of the bread pan.
6. When the unit signals and the display reads 0:00, remove bread pan and place on heat resistant surface. Cool bread in pan for 10 to 15 minutes.
7. Invert pan and gently shake to remove bread. Cool upright on a wire rack before slicing.

Substitutions when Making Gluten Free Breads

- Fructose, molasses and honey can be used in place of sugar.
- Any vegetable oil or butter can be used in place of canola oil.
- Rice flour can be used in place of potato starch.
- Tofu can be used in place of ricotta cheese.
- Lactose-free milk can be used in place of dry milk or water; use equal proportions.
- Pulverized Nut-quick and dry baby formulas such as Isomil, Prosobee and Pregestimil, may be used in place of dry milk for soy and lactose intolerance. Use ¼ cup to replace ½ cup dry milk.
- Egg replacer can be used in place of eggs. To substitute 3 eggs, use 8 teaspoons egg replacer. Mix with dry ingredients; add ¾ cup water with wet ingredients.

Tips for Successful Gluten Free Breads

1. Yeast may be used cold. All other ingredients should be at room temperature (70-80°F/21-27°C).
2. Combine the liquid ingredients in a mixing bowl and whisk together before adding to bread pan.
3. All dry ingredients, including the Active Dry Yeast, should be thoroughly blended together before adding on top of the wet ingredients.
4. The consistency of the dough for gluten free breads is similar to that of quick breads — stiffer than a cake batter, but not as stiff as a cookie dough. A finished loaf generally appears flat across the top. This is normal.
5. Humidity, the type of flour and the brand all influence the amount of liquid necessary for the proper consistency.
6. Xanthan gum and guar gum may be interchanged, although some people have a laxative effect from guar gum. Methycellulose is not a practical substitute.
7. To correct grainy or crumbly bread, increase egg replacer or xanthan gum. Unflavored gelatin is another choice, however, a moister bread will result.
8. One teaspoon cider vinegar added to the wet ingredients of any bread recipe acts as a preservative.
9. Eggs used in these recipes should measure $\frac{1}{4}$ cup each.
10. Potato starch is excellent for baking when combined with other flours. Often potato starch is labeled potato starch flour. Potato flour is much heavier and cannot be substituted for potato starch.
11. For best results, cool gluten free breads completely before attempting to slice.
12. Gluten-free breads are usually flat-topped. This is normal and does not alter the flavor of the bread.

Gluten Free White Bread

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 1 $\frac{1}{2}$ cups water
- 3 tablespoons canola oil
- 1 teaspoon cider vinegar
- 1 pkg. (2 $\frac{1}{4}$ teaspoons) active dry yeast
- 3 $\frac{1}{4}$ cups white rice flour
- 2 $\frac{1}{2}$ teaspoons xanthan gum
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{2}$ cup dry milk powder
- 3 tablespoons sugar

Follow instructions for making gluten free bread.

Gluten Free Cheddar Cheese Bread

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 1 $\frac{1}{4}$ cups water
- 2 tablespoons canola oil
- 1 pkg. (2 $\frac{1}{4}$ teaspoons) active dry yeast
- 2 cups white rice flour
- 1 cup brown rice flour
- $\frac{1}{4}$ cup dry milk powder
- 2 tablespoons sugar
- 1 tablespoon instant minced onions (optional)
- 1 tablespoon poppy seeds (optional)
- 3 $\frac{1}{2}$ teaspoons xanthan gum
- 1 $\frac{1}{2}$ teaspoons celery seeds (optional)
- 1 $\frac{1}{2}$ teaspoons dried dill weed (optional)
- 1 teaspoon salt
- 1 $\frac{1}{2}$ cups (6 ounces) grated sharp Cheddar cheese

Follow instructions for making gluten free bread.

Gluten Free Cinnamon Raisin Bread

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 1½ cups water
- 3 tablespoons canola oil
- 1 teaspoon cider vinegar
- 1 pkg. (2¼ teaspoons) active dry yeast
- 2 cups white rice flour
- ¾ cup potato starch
- ½ cup tapioca flour
- 2½ teaspoons xanthan gum
- 1½ teaspoons salt
- 3 tablespoons sugar
- 2 teaspoons ground cinnamon
- ½ cup raisins

Follow instructions for making gluten free bread.

Gluten Free Mock Limpa Bread

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 3 tablespoons molasses
- 1 teaspoon cider vinegar
- 1½ cups water
- 3 tablespoons canola oil
- 1 pkg. (2¼ teaspoons) active dry yeast
- 2 cups brown rice flour
- ½ cup tapioca flour
- ½ cup potato starch
- 1 tablespoon xanthan gum
- 1 tablespoon fennel seeds
- 1½ teaspoons salt
- ½ cup dry milk powder
- 3 tablespoons sugar
- 2 teaspoons grated orange zest

Follow instructions for making gluten free bread.

Gluten Free Sourdough Starter

Rice flour has the ability to ferment easily, creating a wonderful base for delicious breads with a slightly sour flavor. Once made, sourdough starter can be used over and over again. Replenish it each time it is used to nourish the yeast and keep the starter alive. As the starter gets older, the flavor will become tangier. Therefore, baked products made with aged starters will have more sourdough flavor. The starter serves as the leavening, so no additional yeast is needed for gluten-free sourdough breads.

To make a starter: In a 4 cup glass, plastic or stainless steel container, combine 1 cup water (110-115°F/43-46°C) with 1 package (2¼ teaspoons) active dry yeast and 1½ cups white rice flour. The mixture will be thick. Cover loosely with plastic wrap or foil. Let stand in a warm place 1 to 3 days, stirring 2 or 3 times each day. The starter will rise and fall during the fermentation period; it becomes thinner as it stands. When the starter is developed, it is bubbly and may have a liquid layer on top; stir liquid into the starter before using. The starter can then be used for baking or placed in the refrigerator to use later.

To replenish starter: Always have at least 1 cup of starter left over. Add 1 cup of warm water (110-115°F/43-46°C) and 1½ cups white rice flour; mix well. Cover loosely and let stand in a warm place for 12 hours. The starter can then be used for baking or placed in the refrigerator to use later.

NOTE: If starter turns pink in color at any time, discard and start over with fresh ingredients.

Gluten Free Sourdough White Bread

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- ¾ cups sourdough starter
- 1 cup water
- ¾ cup ricotta cheese (whole, part skim or nonfat)
- ¼ cup honey
- 2 tablespoons canola oil
- 1 teaspoon cider vinegar
- 2 cups white rice flour
- ⅓ cup potato starch
- ⅓ cup tapioca flour
- ½ cup dry milk powder
- 3½ teaspoons xanthan gum
- 1½ teaspoons salt

Follow instructions for making gluten free bread.

Gluten Free Sourdough Rye Bread

Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- ¼ cup molasses
- ¾ cup sourdough starter
- 1 cup water
- ¾ cup ricotta cheese (whole, part skim or nonfat)
- 2 tablespoons canola oil
- 1 teaspoon cider vinegar
- 2 cups white rice flour
- ⅓ cup potato starch
- ⅓ cup tapioca flour
- ½ cup dry milk powder
- 3½ teaspoons xanthan gum
- 1½ teaspoons salt
- 1 tablespoon caraway seeds
- 2 teaspoons instant coffee

Follow instructions for making gluten free bread.

Quick Bread Instructions

Unlike yeast breads, quick breads do not use yeast as the rising agent. Therefore, the knead and rise cycles have been omitted. Instead, quick breads use baking powder or baking soda along with steam to act as a leavening agent.

Instructions for making Quick Bread:

1. Measure all ingredients into bread pan. Position pan in baking chamber.
2. Select Quick Bread Setting. Press Start/Stop; let ingredients mix for 5 minutes. Using rubber spatula, scrape down sides of the bread pan to eliminate flour pockets in the corners.
3. When the quick bread has finished baking. Press Start/Stop to cancel keep warm feature. Remove pan to heatproof surface and let cool in pan 15 minutes to allow bread to "set." Remove bread from pan to wire rack and cool completely before slicing.

Quick Bread Recipes

Cranberry Nut

Quick Bread Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 7 ounces milk
- 1 large egg
- 2 tablespoons vegetable oil
- 2½ cups all-purpose flour
- ¾ cup sugar
- 3½ teaspoons baking powder
- 1 teaspoon salt
- 1 cup coarsely chopped cranberries
- 1 cup chopped walnuts

Measure milk, egg and oil into bread pan and set aside. In a medium mixing bowl, combine remaining dry ingredients except cranberries and nuts. Mix well and add to bread pan. Then add cranberries and nuts.

Select Quick Bread setting. Press Start/Stop. When unit signals and the display reads 0:00, press Stop/Start. Remove bread.

Banana Chocolate Chip

**Quick Bread Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 medium ripe bananas, mashed
- ¼ cup butter or margarine, melted
- 1 egg, slightly beaten
- 3 tablespoons sour milk (1 tablespoon vinegar and 2 tablespoons milk)
- 2¼ cups all-purpose flour
- ½ cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ to ¾ cup chopped nuts
- ½ cup chocolate chips

Measure banana, milk, eggs and butter into bread pan. In a medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Zucchini

**Quick Bread Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 2 cups shredded zucchini, about 2 to 3 medium
- ½ cup vegetable oil
- 2 eggs, slightly beaten
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- 1 cup sugar
- ¾ teaspoon baking soda
- ½ teaspoon cinnamon, optional
- ¼ teaspoon baking powder
- ½ cup chopped nuts

Measure zucchini, oil, eggs and vanilla into bread pan. In a medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Nut Bread

**Quick Bread Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 9 ounces milk
- 1 large egg
- 3 tablespoons vegetable oil
- 2¾ cups all-purpose flour
- ⅓ cup sugar
- ⅓ cup packed brown sugar
- 3½ teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup chopped nuts

Measure milk, egg and oil into bread pan and set aside. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Apricot Nut

**Quick Bread Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 6 ounces orange juice
- 1 large egg
- 2 tablespoons butter or margarine
- 2½ cups all-purpose flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped dried apricots
- ¾ cup slivered almonds

Measure orange juice, egg and butter into bread pan and set aside. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Dough Instructions

1. Follow General Operating Instructions.
2. Press the Select button to reach the dough setting.
3. Press Start/Stop. The read-out on the display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read 0:00.
4. Press Start/Stop, holding it down until you hear a beep and the display clears.
5. To remove the bread pan, grasp handle firmly and lift pan out of breadmaker.

NOTE: The pan does not get hot when using the dough setting.

PREPARE DOUGH FOR BAKING

1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
2. Shape dough into your favorite rolls, coffee cake, etc. (suggestions follow). Place on greased baking pan. Cover dough with a clean cloth and let rise until almost doubled in size, about 1 hour.
3. Bake as directed in recipe. Remove from pan and cool on a wire rack, or serve warm.

CRUST TREATMENTS AND GLAZES

After rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (crust will be lighter in color).

Egg Glaze

Mix 1 slightly beaten egg with 1 tablespoon water or milk.

Egg Yolk Glaze

Mix 1 slightly beaten egg yolk with 1 tablespoon water or milk.

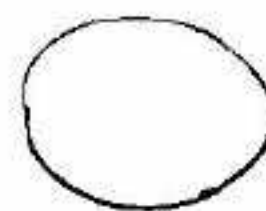
Egg White Glaze

Mix 1 slightly beaten egg white with 1 tablespoon water.

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

Variations for Shaping Dough

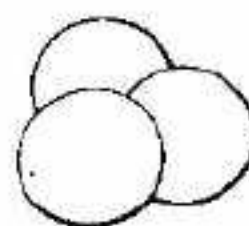
Easy Dinner Rolls



Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

Makes 12.

Cloverleaves

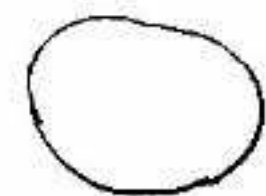


Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces.

Pull edges under, smoothing tops to shape into balls. Place 3 balls in each muffin cup, smooth-side-up. Cover, let rise and bake as directed.

Makes 12.

Simple Pan Rolls



Lightly grease 8 x 1½ inch, or 9 x 1½ inch, round baking pan. Divide

dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top. Arrange rolls smooth-side-up in prepared pan. Cover, let rise and bake as directed.

Makes 12.

Swirls

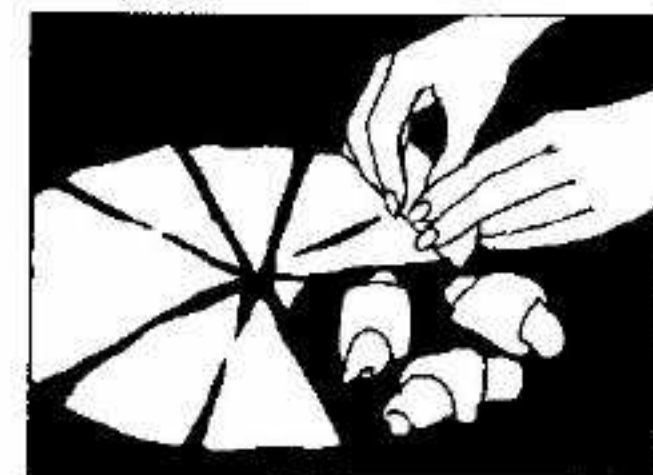


Lightly grease baking sheet. Divide dough into 12 equal pieces. On a lightly floured surface, using your hand, roll each piece into a

pencil-like strand about 9 inches long. Beginning at center, make a loose swirl with each strand. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Butterhorns



Lightly grease baking sheet and set aside. On lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place rolls point side down, 2 to 3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Bow Knots

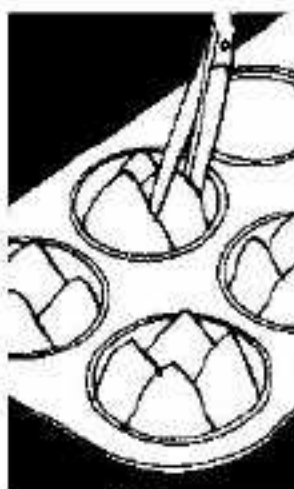


Lightly grease baking sheet. Divide dough into 12 equal pieces. On lightly floured surface, using your hand, roll

each piece into a pencil-like strand about 9 inches long. Form a loose knot. Place rolls 2 to 3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Shortcut Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top.

Place one ball in each greased muffin cup, smooth-side-up. Using scissors dipped in flour, snip top in half, then snip again crosswise, making 4 points. Cover, let rise and bake as directed.

Makes 12.

Rising

To reduce rising time of dough

- Preheat conventional oven to 200°F/93°C for 5 minutes, then turn off oven. Shape dough, place on baking pan as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one-half.
- If television is in use, stand pan of dough on top of TV to rise. It is a good source of heat and, if you are watching a program, you will not forget about the dough.
- Recipes using whole grain or unrefined flours contain less gluten and may not rise as much as those using white bread flour. These heavier breads may fall slightly in the center. This is normal and will not affect the flavor. Wheat gluten can also be added to improve the shape and volume of bread made with low gluten flours.

Freezing

For best results, store unbaked yeast dough in the freezer for no more than two weeks.

To freeze unbaked bread dough

- Shape loaves and wrap in plastic wrap or foil. When you shape the loaf, be sure it fits easily into the baking pan as it will spread a little before freezing. Place wrapped loaf on a flat surface in your freezer so it will keep its shape until frozen.
- To bake: Remove dough from freezer, unwrap, and place in greased loaf pan (size specified in recipe). Cover, let thaw and rise in a warm place until almost doubled in size, about 6 hours for a standard size loaf. Or, thaw dough in refrigerator overnight, then unwrap, place dough in pan, and let rise in a warm place for approximately 2 hours.

To freeze unbaked rolls

- Shape rolls and place on greased baking sheets, or in muffin pans as indicated in recipe. Cover rolls with plastic wrap or foil and place in freezer. Rolls shaped in muffin pans are best frozen and stored in the pans. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or wrapped securely. Label each package with date and quantity.
- To bake: Remove rolls from freezer about 2 hours before baking. If not already in a pan, place 1 inch apart on greased baking pan. Cover pan loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (approximately 1½ to 2 hours). Bake as directed in recipe.
- You can also wrap and freeze unshaped dough right after the first rise and after you have punched it down. To use, thaw dough about 3 hours at room temperature, or overnight in the refrigerator; then shape, cover, let rise, and bake as directed in recipe.

Storing

Keeping your bread fresh

- There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.
- Water in which potatoes have been cooked is an excellent variation for other liquid in the recipe. This will aid in keeping the bread fresh longer.

Dough Recipes

Honey & Wheat Rolls

**Dough Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 1 cup water
- 1 teaspoon salt
- ¼ cup honey
- 1 egg
- 2 cups bread flour
- 1¼ cups whole wheat flour
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Shape as desired, see Shaping Dough. Bake at 350°F/177°C for 25 to 30 minutes.

Makes 12 rolls.

Focaccia

**Dough Setting
Timer OK**

All ingredients at room temperature (70-80°F/21-27°C)

- 8 to 9 ounces water
- 3 tablespoons olive oil (for dough)
- 1 teaspoon salt
- 1 to 2 cloves garlic, minced
- 1½ teaspoons dried rosemary
- 3 cups bread flour
- 1¾ teaspoons active dry yeast
- 1½ tablespoons olive oil (for topping)
- ½ cup sun dried tomatoes, reconstituted and chopped
- ½ cup parmesan cheese, grated

Measure all ingredients into bread pan except 1½ tablespoons olive oil, tomatoes and Parmesan cheese. Select Dough setting. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop and remove the dough. Pat dough into a greased 9 x 13 inch pan. Cover; let rise for 30 minutes. With the handle of a wooden spoon, make indentations in dough, about 1 inch apart. Brush dough with 1½ tablespoons olive oil, sprinkle with tomatoes and Parmesan cheese. Preheat oven to 400°F/204°C. Bake 15-20 minutes or until edges are golden brown. Let cool, cut into squares to serve.

Bran Buns

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces water
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{3}$ cup butter or margarine
- 1 egg
- $2\frac{3}{4}$ cups bread flour
- $\frac{1}{3}$ cup wheat bran
- 3 tablespoons sugar
- $2\frac{1}{4}$ teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Shape as desired, see Shaping Dough. Bake at 350°F/177°C for 25 to 30 minutes.

Makes 12 buns or 24 rolls.

Bread Pretzels

Dough Setting
Timer OK

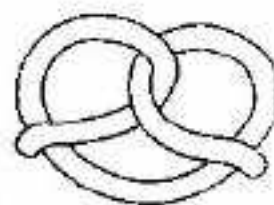
All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces water
- $\frac{1}{4}$ teaspoon salt
- 2 cups bread flour
- $\frac{1}{2}$ teaspoon sugar
- $1\frac{1}{2}$ teaspoons active dry yeast
- 1 egg, beaten
- 1 to 2 tablespoons coarse salt

Measure all ingredients into bread pan, except egg and coarse salt. Press Start/Stop to clear display. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Preheat oven to 450°F/232°C. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt. Bake in preheated oven for 12 to 15 minutes.

Makes 12 pretzels.



English Muffins

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces water
- 1 teaspoon salt
- 2 tablespoons butter or margarine
- $2\frac{1}{4}$ cups bread flour
- $\frac{1}{4}$ cup dry milk
- $\frac{1}{4}$ cup wheat germ
- $\frac{1}{4}$ cup quick cook oats
- 2 tablespoons sugar
- 2 teaspoons active dry yeast
- $\frac{1}{4}$ cup cornmeal

Measure all ingredients into bread pan, except cornmeal. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Sprinkle cornmeal over flat surface. Place dough on cornmeal and roll to $\frac{1}{4}$ inch thickness. Cut into $2\frac{1}{2}$ to 3-inch circles. Place dough, cornmeal-side-down, on an ungreased baking sheet. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250°F/121°C. Cook, cornmeal-side-down about 8 minutes or until golden brown. Turn and cook another 8 minutes.

Makes 10 to 12 3-inch muffins.

Butter Rolls

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces milk
- 1 teaspoon salt
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup butter
- 1 egg
- $3\frac{1}{4}$ cups bread flour
- 2 tablespoons sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Shape as desired, see Shaping Dough. Bake at 350°F/177°C for 25 to 30 minutes.

Makes 12 rolls.

Potato Bread

Basic Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 10 to 12 ounces water
- 2 tablespoons butter or margarine
- 1¼ teaspoons salt
- 4 cups bread flour
- ¼ cup instant potato flakes
- 2 tablespoons non-fat dry milk
- 2½ tablespoons sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and display reads 0:00, press Start/Stop to cancel. Remove bread.

French

French Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 11-13 ounces water
- 1½ teaspoons salt
- 1½ tablespoons vegetable or olive oil
- 4 cups bread flour
- 1 tablespoon sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select French setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Italian Herb

French Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 9-11 ounces water
- 1 teaspoon salt
- 1½ tablespoons vegetable oil
- 3½ cups bread flour
- ¼ cup grated Parmesan cheese
- 1 tablespoon dried parsley
- 2 teaspoons sugar
- 2 teaspoons dried onion flakes
- ½ teaspoon dried basil
- ½ teaspoon garlic powder
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select French setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Deli Rye

Basic or Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 8 ounces buttermilk
- 1-2 ounces water
- 1¼ teaspoons salt
- 1 large egg
- 1 tablespoon vegetable oil
- 2 tablespoons molasses
- 2 cups bread flour
- 1½ cups rye flour
- ¼ teaspoon baking soda
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Basic or Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Addie's Coffee Cake

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces milk
- 1 teaspoon salt
- 1 egg yolk
- 1 tablespoon butter or margarine
- 2¼ cups bread flour
- ¼ cup sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

Topping

- 2 tablespoons butter, melted
- ½ cup sugar
- 1 teaspoon ground cinnamon
- ½ cup chopped pecans
- Powdered Sugar Glaze, optional.

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated oven (375°F/191°C) 20 to 25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

12 servings.

Powdered Sugar Glaze (for Coffee Cakes and Sweet Rolls)

- 1 cup sifted powdered sugar
- 1 teaspoon butter or margarine, softened
- 1 or 2 tablespoons water or milk
- ½ teaspoon vanilla

In a small bowl, combine all ingredients and blend until smooth. Spread or drizzle glaze on slightly warm coffee cake or sweet rolls.

Cinnamon Rolls

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 1½ pound recipe classic white bread dough
- 2 tablespoons butter or margarine, softened
- ¼ cup sugar
- 2 teaspoons ground cinnamon
- Powdered Sugar Glaze, page 56

Combine all ingredients for Classic White recipe in bread pan. Select Dough setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop and remove dough.

On a lightly floured surface, roll dough into rectangle (15 x 9-inches), spread soft butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 1½-inch slices. Arrange in greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size, about 40 minutes. Preheat oven to 375°F/191°C. Bake 25 to 30 minutes or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with glaze (see page 56).

Makes 9 rolls.

Pizza Crust

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	1.5 Pound	2 Pound
Water	7 to 8 ounces	9 to 11 ounces
Salt	½ teaspoon	¾ teaspoon
Olive oil or vegetable oil	2 tablespoons	3 tablespoons
All-purpose flour	3 cups	4 cups
Active dry yeast	1½ teaspoons	2 teaspoons

Combine all ingredients into bread pan. Select Dough setting. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round (1½ pound recipe), or 14-inch round pizza pan (2 pound recipe). Let stand 10 minutes. Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15 to 20 minutes, or until crust is golden brown.

Pizza Toppings (optional)

- 1 cup (8 oz.) prepared pizza sauce
- 1 pkg. (3-4 oz.) sliced pepperoni
- ½ pound bulk pork sausage browned and drained
- 1 can (4 oz.) mushroom stems and pieces, drained
- ½ cup chopped onions
- 1 cup chopped green peppers
- 1 cup (8 oz.) shredded mozzarella cheese

Multi-Grain Cinnamon Raisin Bagel

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	1.5 Pound	2 Pound
Water	6 to 8 ounces	9 to 11 ounces
Salt	1½ teaspoons	2 teaspoons
Vegetable oil	1 tablespoon	2 tablespoons
Bread flour	2 cups	2¾ cups
Quick cook oatmeal	½ cup	⅔ cup
Whole wheat flour	¼ cup	⅓ cup
Brown sugar, packed	1 tablespoon	1½ tablespoons
Cinnamon	1½ teaspoons	2 teaspoons
Active dry yeast	1½ teaspoons	2 teaspoons
Raisins	½ cup	¾ cup

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece into a rope. Wrap rope around four fingers, moisten ends, overlap and join ends. Turn circle inside out. Place shaped bagels on greased baking sheet at least 1 inch apart. Cover with lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts water to a boil in Dutch oven or stockpot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in preheated 400°F oven 20 to 25 minutes or until golden brown. For crisper crust, spritz bagels several times with water during baking.

Basic Egg Bagels

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

	1.5 Pound	2 Pound
Water	4 to 6 ounces	6 to 8 ounces
Salt	1½ teaspoons	2 teaspoons
Large egg	1	1
Vegetable oil	1½ tablespoons	2 tablespoons
Bread flour	2½ cups	3½ cups
Sugar	1 tablespoon	1½ tablespoons
Active dry yeast	1½ teaspoons	2 teaspoons

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece into a rope. Wrap rope around four fingers, moisten ends, overlap and join ends. Turn circle inside out. Place shaped bagels on greased baking sheet at least 1 inch apart. Cover with lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts water to a boil in Dutch oven or stockpot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in preheated 400°F oven 20 to 25 minutes or until golden brown. For crisper crust, spritz bagels several times with water during baking.

Pasta Recipes

Basic Pasta

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 2 cups all-purpose flour
- 1 cup semolina flour
- 1 teaspoon salt
- 1 tablespoon olive oil or vegetable oil
- 7 ounces water

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop, and allow to mix 8 to 10 minutes; then press Start/Stop to cancel. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in large pot of boiling water for 10 to 15 minutes. Drain in colander.

Egg Pasta

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 2 cups all-purpose flour
- 1 cup semolina flour
- 1 teaspoon salt
- 1 teaspoon olive oil or vegetable oil
- 4 large eggs, slightly beaten
- 2 tablespoons water

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop, and allow to mix 8 to 10 minutes; then press Start/Stop. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in large pot of boiling water for 10 to 15 minutes. Drain in colander.

Jam Recipes

Strawberry Jam

Bake Setting
Not for Timer

- 1 1/2 cups fresh strawberries, sliced
- 1 cup sugar
- 2 teaspoons lemon juice
- 1 tablespoon powdered lo-sugar fruit pectin

Combine all ingredients into bread pan. Select Basic setting. Press Start/Stop. Allow to mix 5 to 6 minutes, scraping sides of pan with rubber spatula. Press Start/Stop to cancel. Select Bake Setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set.

Makes about 3 cups.

Orange Marmalade

Bake Setting
Not for Timer

- 3 large oranges
- 1 lemon
- 1 1/4 cups sugar
- 2 tablespoons powdered lo-sugar fruit pectin

With a vegetable peeler, shave off the bright layer of peel from one orange and lemon; chop finely. Remove remaining white peel from orange and lemon, discard. Peel remaining oranges, discard peels. Slice fruit into 1/2-inch pieces. Combine chopped peels, fruit, sugar and pectin in bread pan. Select Basic setting. Press Start/Stop. Allow to mix 5 to 6 minutes scraping sides of pan with rubber spatula. Press Start/Stop to cancel. Select Bake setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop. Using hot pads, remove bread pan. Pour jam into containers and cover. Refrigerate to set.

Makes about 3 cups.

Frozen Berry Jam

Bake Setting
Not for Timer

- 1 package (10 to 12 ounces) frozen berries, thawed (strawberries and raspberries are ideal)
- 1 tablespoon lemon juice
- 1 3/4 cups sugar
- 1 pouch (3 ounces) liquid fruit pectin

Combine all ingredients into bread pan. Select Basic setting. Press Start/Stop. Allow to mix 5 to 6 minutes, scraping sides of pan with rubber spatula. Press Start/Stop to cancel. Select Bake setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop. Using hot pads, remove bread pan. Spoon jam into containers; cover. Refrigerate 1 hour to set.

Buttermilk Rye

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 9-11 ounces water
- 1½ teaspoons salt
- 1½ tablespoons vegetable oil
- 2 tablespoons honey
- 1 teaspoon white vinegar
- 2 cups bread flour
- 1 cup whole wheat flour
- 1 cup rye flour
- 2 tablespoons powdered buttermilk
- 1 tablespoon vital gluten
- 1½ teaspoons caraway seed
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Light Rye

Basic Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 10-12 ounces water
- 1½ teaspoons salt
- 1½ tablespoons vegetable oil
- 2 tablespoons packed brown sugar
- 3 cups bread flour
- 1 cup rye flour
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Honey Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 8-10 ounces water
- 1½ teaspoons salt
- 2 tablespoons butter or margarine, softened
- 3 tablespoons honey
- 3½ cups bread flour
- 1 cup wheat flakes
- 2 tablespoons wheat bran
- 2¼ teaspoons active dry yeast

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 10-12 ounces water
- 1½ teaspoons salt
- 1½ tablespoons vegetable oil
- 2 tablespoons molasses
- 2 cups bread flour
- 2 cups whole wheat flour
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Cracked Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 10-12 ounces water
- 1½ teaspoons salt
- ½ cup cracked wheat
- 1½ tablespoons butter or margarine, softened
- 2 tablespoons honey
- 2¼ cups bread flour
- 1¼ cups whole wheat flour
- 2¼ teaspoons active dry yeast

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

100% Whole Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 10-12 ounces water
- 2 teaspoons salt
- 2 tablespoons molasses
- 1 tablespoon packed brown sugar
- 4 cups whole wheat flour
- 1½ tablespoons vital gluten
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Sourdough

Basic Setting
Timer OK

- 10 ounces sourdough starter
- 5 to 6 ounces warm water
- 1¾ teaspoons salt
- 4 cups bread flour
- 3 tablespoons sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Sourdough Starter

- 2¼ teaspoons active dry yeast
- 16 ounces warm water
- 2 cups all-purpose flour

In a 2 or 3 quart glass bowl, using a wooden or nylon spoon, mix yeast and warm water, let stand 10 minutes. Add flour; mix until thick batter forms. Batter need not be smooth. Cover loosely with cheesecloth, lightweight kitchen towel or plastic wrap; let stand in warm place for 24 hours. Stir; cover loosely. Place starter in a warm place for 2 to 3 days or until it bubbles and smells sour; stir once a day. Cover loosely with plastic wrap or plastic cover; refrigerate.

To Replenish Starter

After using a portion of starter, replenish with equal amounts of flour and warm water. For example, if 10 ounces (1¼ cups) of starter were removed to make bread, replenish remaining starter with 10 ounces (1¼ cups) warm water and 10 ounces (1¼ cups) flour. Stir well to blend, cover and let stand in warm place until bubbly, 3 to 5 hours. Store starter in loosely covered glass container in refrigerator. If not used at the end of one week, remove 1 cup starter and discard; then replenish with equal amounts of flour and warm water as instructed above.

Hints for Successful Sourdough Baking

1. Always make starter in a glass container. Never store in metal containers or use metal utensils. The starter will react to the metal.
2. All ingredients, including starter, should be at room temperature (70-80°F/21-27°C). Cold ingredients slow down the activity.
3. When removing starter, always replenish it. Let stand at room temperature for 3 to 5 hours, until mixture bubbles. Cover and refrigerate.
4. If starter separates (liquid forms on surface), stir until blended before using.
5. If the liquid that forms on surface of starter turns pink in color at any time, discard the starter and start over again with fresh ingredients.
6. Sourdough bread made in an automatic breadmaker requires the addition of yeast. The starter's strength and the rising times in the breadmaker are not long enough to allow proper rising without it.

Cottage Cheese and Chives

Sweet Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 1 cup cottage cheese
- 1 egg
- 1½ teaspoons salt
- 2 tablespoons butter or margarine
- 3 to 5 ounces water
- 3¾ cups bread flour
- 3 tablespoons dried chives
- 2½ tablespoons sugar
- 2¼ teaspoons active dry yeast

Measure all ingredients into bread pan. Select Sweet setting. Select crust setting if other than medium. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Pumpnickel

Basic or Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 4 ounces milk
- 5 to 7 ounces water
- 1½ teaspoons salt
- 2 tablespoons molasses
- 1½ tablespoons butter or margarine
- 2½ cups bread flour
- 1 cup rye flour
- 1 teaspoon onion powder
- 1 tablespoon cocoa, optional
- 2¼ teaspoons active dry yeast

Measure all ingredients into bread pan. Select Basic or Whole Wheat setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Oatmeal

Basic Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 9 to 11 ounces water
- 1¾ teaspoons salt
- 3 tablespoons honey
- 2 tablespoons butter or margarine
- ¾ cup quick cook oats
- 3¾ cups bread flour
- 2 tablespoons oat bran
- 2 tablespoons dry milk
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Raisin

Basic Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

	1.5 Pound	2 Pound
Water	7 to 9 ounces	10 to 12 ounces
Salt	1 teaspoon	1½ teaspoons
Butter or margarine	1½ tablespoons	2 tablespoons
Bread flour	3 cups	4 cups
Sugar	1½ tablespoons	2 tablespoons
Dry milk	1½ tablespoons	2 tablespoons
Cinnamon	1 teaspoon	1½ teaspoons
Active dry yeast	1¾ teaspoons	2 teaspoons
Raisins	¾ cup	1 cup

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop. When unit signals during the kneading cycle, add the raisins a few at a time. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.